Griddle & Grill
GR4NU

Cuisinart®

Congratulations on your purchase of the Cuisinart Griddle & Grill.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products visit our website www.cuisinart.co.uk

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Product Description

Safety Cautions

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Before first use, remove all packaging materials and any promotional labels or stickers from the grill.
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced by a special lead available from the manufacturer or its service agent. (See "UK After Sales Service").
- Do not use the appliance if it has fallen or shows signs of damage. Discontinue use immediately and contact Cuisinart (see "UK After Sales Service").
- Do not touch hot surfaces; use the handle whilst the appliance is switched on and for 30 minutes after use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- To disconnect, turn the control to 'Off' setting, and then remove the plug from the mains.
- Always ensure that your hands are dry before removing the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse the cord, plug or housing base in water or other liquids.
- No repair should be carried out by the user. Return the appliance to the Cuisinart UK After Sales Services for inspection or repair/replacement (see "UK After Sales Service").
- For indoor, domestic use only.
- Do not connect this appliance to an external timer or remote control system.
- This appliance complies with the basic requirements of Directives 2004/108/EC (Electromagnetic Compatibility) and 2006/95/EC (Safety of domestic electrical appliances) amended by Directive 93/68/EEC (CE Marking).

UK Wiring Instructions

- Your Cuisinart Griddle and Grill includes a BS 13 amp moulded (fused) mains plug on the supply cord.
- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 13 amp mains plug, the re-wiring should be completed as follows: (**NB:** The moulded plug should be disposed of safely)

Class I (1) Earthed Appliance
The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW = EARTH
BLUE = NEUTRAL BROWN = LIVE

As the colours of the wire may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter E or ⏚ or coloured green or yellow or green and yellow.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

With this appliance, if a 13 amp plug is used, a 13 amp fuse should be fitted. If any other type of plug is used, a 10 amp fuse must be fitted, either in the plug or at the distribution board.

WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.

- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

  By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Instructions for Use

A Selecting and fitting the plates

The Griddle and Grill is a really versatile piece of kitchen equipment. There are many different ways to use the Griddle and Grill, depending on the food you are cooking.

The first thing you need to do before using the Griddle or Grill is to select which side of the plates you wish to cook with. The flat griddle plates are ideal for pancakes and French toast. The ribbed grill plates are ideal for steaks, kebabs and paninis.

You can use both grill plates together, both griddle plates together or a combination of one grill plate and one griddle plate.

To fit the plates:
1. Ensure the product is switched off.
2. Select the plate you intend to cook with.
3. Position the grill so that the controls are facing towards you. Lift the handle to open to grill.
4. Align the two cut outs at the back of the plate (See Fig. 1) with the brackets on the bottom of the housing base (See Fig. 2). Tilt the plate and slide it underneath the bracket. Push down the front end of the plate until it locks into place.
5. Repeat with the second plate.

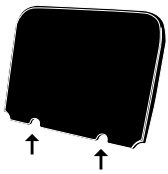


Fig. 1

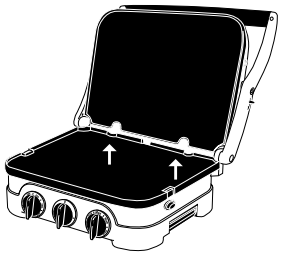


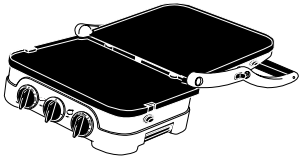
Fig. 2

To remove the plates:
1. Ensure the product is switched off and is fully cooled down. Always allow the appliance to cool for at least 30 minutes before removing the plates.
2. Locate the plate release buttons which can be found on the right side of the units upper and lower housing. Press the upper release button firmly, and the upper plate will pop up slightly from the base. Lift the plate up and slide out from under the brackets in the centre. Repeat by pressing the lower release button and releasing the lower plate.
3. The plates can be hand washed or cleaned in the dishwasher after use.

B Selecting the cooking position

Once you have fitted the cooking plates you intend to use, you need to select the cooking position.

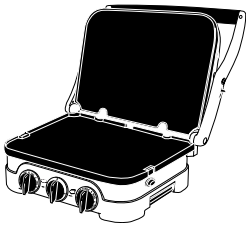
Fully open position



The Griddle and Grill can be used in the fully open position to create a double cooking surface.

To adjust the Griddle and Grill to the fully open position, lift the handle using your left hand, then use your right hand to push the hinge lock located on the right side of the product upwards. As you do this, push the handle back, until it is resting on the work surface and the upper and lower plates are level.

Half Open Position



The Griddle and Grill can be used in the half open position. To adjust the appliance to this position, simply lift the handle until it comes into the fully upright position. The unit will stay in this position until you close the cover or continue to open it to the fully open position.

Closed Position

The Griddle and Grill can be used in the closed position as a contact grill/panini press and is is ideal for quick cooking as the heat comes from both sides of the plates.

The floating hinge design means that the space between the top and bottom plate adjusts to the thickness of your food. When cooking more than one item at a time, try to ensure the thickness of the food is consistent to ensure even cooking for each piece of food.

To achieve this position simply place food on the bottom plate, place your left hand on the handle, use your right hand to push up the hinge lock with light pressure and push down on the lid until the lid is level with the base unit and is resting on your food. You can apply light pressure using the handle to press whilst cooking to lock in flavour.

C Using the integrated drip tray

The Griddle and Grill has a clever fat drainage system. Fat is drained via a small recess at the rear of the plates, allowing fat and grease to drip down into the integrated tray.

To insert the drip tray, insert it into the slot on the right side of the lower housing, The edge of the drip tray with the curved shape should be inserted first. To remove the drip tray, simply slide the tray out of the slot. Grease should be disposed of safely after cooking. The drip tray can be washed in the dishwasher.

D Cooking with the Griddle & Grill

Once the plates and drip try are fitted and the cooking position has been selected, you are ready to start cooking with the Griddle and Grill.

1. Ensure the unit is plugged into the mains power supply.
2. If you wish to control the temperature using the low, medium, high or sear settings, as you would when grilling or pressing paninis, select the Grill/Panini setting on the selector dial. The red light will illuminate to indicate that the power is on. You can then select the desired heat level using the Grill/Panini dial.
3. If you would prefer to control the temperature using the temperature settings instead, then select the Griddle setting on the selector dial. The red light will illuminate to indicate that the power is on. You can then select the desired heat level using the Griddle dial.
4. When the Griddle and Grill reaches the correct temperature, the green light inside the chosen control will illuminate to indicate that the appliance is ready to start cooking.
5. The green light will continue to turn on and off as the thermostat monitors the temperature. This is normal.

N.B The first time you use the appliance, it may have a slight odour and may smoke a little. This is normal and common to appliances with a non-stick surface.

When you have finished cooking, turn the selector the the 'Off' position and unplug the power cord from the mains. Allow the appliance to cool for at least 30 minutes before handling.

Cooking Guide

Meat	Preparation	Suggested Grilling Temperatures and Times
Lamb medallions, boneless, ¾-inch thick	Season to taste or marinate.	Sear, closed position, 3 to 5 minutes
Boneless pork loin chops	½ to 1-inch thick. All chops grilled at one time should be same thickness. Pale pink interior. Grilling too long will result in dried meat.	High, closed position, for 4 to 9 minutes, depending on the thickness of the chops. Internal temperature of 71°C.
Chicken, boneless, skinless breast halves	Pound to an even thickness of ½ to ¾ inches (all to be grilled should be the same).	High, in the closed position, for 7 to 9 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 74°C – juices will run clear with no signs of pink).
Chicken, boneless, skinless thighs	Spread to even thickness, remove all visible fat.	High, in the closed position, for 8 to 10 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 74°C – juices will run clear with no signs of pink).
Pork tenderloin	Cut into ¾-inch thick medallions. may be pounded. Season to taste.	Sear, closed position, about 4 minutes, should be slightly pink in appearance or meat will be dry.
Scallops	Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 2 to 3 minutes per side. Do not overcook.
Prawns	Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 1 to 2 minutes per side.
Fish steaks (sword, tuna, salmon/boned)	About ¾-inch thick to 1-inch thick.	High, 6 to 7½ minutes when grilling in the closed position. If using the flat position, cook on High for 7 to 8 minutes per side.
Portobello mushrooms	Cut into ½-inch thick slices.	High, closed position, 6 to 8 minutes, until nicely brown and tender.
Beef, boneless steak, ¾ to 1-inch thick	Season to taste. Drain off marinade well if marinated before grilling.	Sear, in the closed position, 3 to 10 minutes. Sear, in the fully open position, for 3 to 5 minutes per side.
Beef, filets, 1-inch thick	Season to taste	Sear, closed position, 4 to 5 minutes.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Sear, closed position, 5 to 8 minutes to degree of desired cooking.
Cooked sausages	Splitting your sausages gives them a deeper grilled flavour.	High, in the closed position, 3 to 4 minutes if grilling split sausages. Whole sausages take 6 to 10 minutes in the closed position.
Sausages, uncooked	Prick links with tines of fork or tip of paring knife.	High. Grill for 14 to 18 minutes in the closed position, depending on thickness of sausage.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Once you have finished cooking, turn the selector control to the 'Off' position and unplug the power cord from the mains and allow the appliance to cool for at least 30 minutes before handling.
- When cold use the scraper to remove any leftover food from the cooking plates. The scraper can be washed by hand or in the dishwasher.
- Dispose of grease from the drip tray. The drip tray can be cleaned by hand or in the dishwasher.
- The cooking plates can be washed by hand or in the dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non stick coating. Use wooden or heatproof plastic utensils only.
- If you have been cooking seafood, wipe the cooking plate with lemon juice to prevent seafood flavour transferring to the next recipe.
- The housing base, cover and control knobs can be wiped clean with a soft, dry cloth. For tough stains dampen cloth. Never use an abrasive cleaner or harsh pad.
- In between recipes, scrape excess food buildup through the grease channel and into the drip tray, then wipe off any residue with a paper towel before proceeding with the next recipe.
- Never leave plastic utensils in contact with the hot grill plate.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the grill.
- Never immerse the plug, lead or housing in water or any other liquid.

UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorized persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see UK after sales service for details).
- This guarantee is only valid in the United Kingdom (including Northern Ireland, Republic of Ireland, the Channel Islands and the Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.

UK After Sales Service

For technical advice and troubleshooting, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or alternatively, email your enquiry to support@cuisinart.co.uk.

In Guarantee
Firstly, please call the Cuisinart Helpline 0870 240 6902.
Return the product to the Cuisinart Care Centre at the following address:

Customer Care Centre
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee
Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the
Cuisinart Care Centre at the following address:

Customer Care Centre
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Enclose your name, address and contact number along with details of the fault.

Recipes

To help you get started with your new Griddle & Grill, we have included a few recipe ideas. For further recipes and inspiration please visit our website www.cuisinart.co.uk. You can also share some of your own ideas on our Facebook page: Cuisinart UK.

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BLT

Serves 2

Plates: Grill
Position: Closed
Selector: Grill/Panini

6 slices white or wholemeal bread
4 rashers of bacon
2 tsp butter
6 lettuce leaves, shredded
2 tomatoes, thinly sliced
1 tbsp mayonnaise

- Preheat the grill plates on Medium/High.
- Cut the rind off of the bacon and grill on each side for 3-5 minutes or until cooked through and crispy. Remove and set aside.
- Spread one side of each piece of bread with the butter.
- Place one piece of bread, butter side up, on a serving plate. Place 1 slice of bacon on the bread and layer with a quarter of the lettuce, a few slices of tomato followed by a second slice of bread. Repeat these layers finishing with a third slice of bread, butter side down.
- Repeat this with the remaining ingredients to make 2 triple deck sandwiches.
- Place both sandwiches on the bottom grill plate. Close the lid, pressing lightly for 20-30 seconds. Cook for 3-6 minutes, or until the bread is golden and crispy and the bacon is hot.

Grilled Mozzarella, Tomato and Basil Panini

Serves 2

Plates: Grill
Position: Closed
Selector: Grill/Panini

4 medium slices Focaccia / 4 Panini
1 tbsp extra virgin olive oil
100g Mozzarella, sliced
4-6 thin tomato slices
Salt and freshly ground black pepper
8 basil leaves

- Preheat the grill plates on High.
- Lightly brush one side of each slice of bread with olive oil. Place two slices on the work surface, oil side down.
- Layer with the cheese and tomato, season lightly if desired.
- Shred the basil leaves and sprinkle over the tomato. Top with the remaining slices of bread, oil side up.
- Place the sandwiches on the lower grill plate. Close the lid, press lightly for 30 seconds and bake for 3-4 minutes until the bread is golden and crispy and the cheese has melted.
- Serve hot.

Chicken and Vegetable Panini

Serves 4

Plates: Grill
Position: Closed
Selector: Grill/Panini

4 Panini rolls
400g cooked chicken
300g ready marinated and roasted vegetables
100g Mozzarella, grated
25g butter
Salt and freshly ground black pepper

- Preheat the grill plates on High.
- Open each Panini and butter. Divide the remaining ingredients evenly between each Panini and layer, starting with the chicken, then vegetables and finally sprinkle with the cheese.
- Season with salt and pepper and close each Panini.
- Place the sandwiches on the lower grill plate. Close the lid, pressing lightly for 30 seconds and bake for 3-4 minutes or until the bread is golden and crispy and the cheese has melted.
- Serve hot.

Grilled Green Beans with Feta

Serves 4

Plates: Grill
Position: Closed
Selector: Grill/Panini

450g green beans, rinsed
1½ tsp extra virgin olive oil
¼ tsp salt
1 tbsp fresh lemon juice
½ tsp basil
½ tsp freshly ground black pepper
30g crumbled Feta cheese

- Preheat the grill plates High.
- Remove tips and tops from green beans. Put into a bowl and drizzle with olive oil. Toss to coat.
- Arrange half the green beans on the bottom grill plate. Close and grill for 5 to 6 minutes.
- Using a pair of heatproof tongs for non-stick cookware, remove the green beans and transfer to a bowl. Sprinkle with half the salt.
- Grill remaining green beans and add to the bowl. Sprinkle with the remaining salt, lemon juice, basil and pepper; toss to coat.
- Arrange green beans in a shallow serving bowl and sprinkle with crumbled Feta cheese.

Beef Burgers

Serve 4

Plates: Griddle
Position: Fully Open
Selector: Griddle

700g freshly ground beef
1 tsp dried mix herbs
Salt and freshly ground black pepper

- Preheat the griddle plates on 200°C.
- Mix the beef and herbs together in a mixing bowl and season well. Divide into 4 and shape into burgers.
- Place the burgers onto the lower griddle plate and cook on each side for approximately 5 minutes, or until thoroughly cooked and browned.
- Serve in burger buns with a fresh salad.

Chicken Quesadillas

Serves 4

Plates: Griddle
Position: Closed
Selector: Grill/Panini

4 flour tortillas
25g butter, melted
150g cooked chicken, shredded
50g grated Cheddar cheese
75g pitted black olives
1 large onion, peeled and sliced
1 tbsp finely chopped jalapeno pepper
Salsa

- Preheat the griddle plates on Low-Medium.
- Lightly brush one side of each tortilla with 1 tsp melted butter.
- Place on the work surface, buttered side down.
- Place the chicken, cheese, olives, onion and pepper in a medium bowl and mix together well. Divide the mixture equally among the 4 tortillas, placing to one side of the tortilla, fold each tortilla in half.
- Place 2 quesadillas on the bottom griddle and close. Bake for 5-6 minutes, or until the chicken is hot, the cheese has melted and the tortillas are lightly golden brown and crispy.
- Place on a serving plate and keep warm and repeat with the remaining 2 quesadillas.
- Serve hot with salsa.

Honey Dijon Grilled Turkey Cutlets

Serves 4

Plates: Grill
Position: Closed
Selector: Grill/Panini

2 tbsp dry sherry
2 tbsp Dijon mustard
2 tbsp honey
1 tbsp light soy sauce
2 cm piece fresh ginger, peeled and grated
4 turkey breasts, approx 125g each, 2.5cm thick

- To make the marinade, place the sherry, mustard, honey, soy and ginger in a bowl, whisk well to blend.
- Place the turkey in the marinade, cover and leave to marinate for 15 minutes at room temperature.
- Preheat the grill plates on High. When preheated drain the turkey and arrange the breasts on the bottom grill plate. Discard the remaining marinade.
- Close the lid and grill for approximately 5 minutes, or until the turkey is thoroughly cooked, remove and serve.

Tip: For a stronger flavour, place the covered chicken in its marinade in the fridge and leave up to 12 hours, remove from the fridge and allow to stand for 15 minutes before grilling.

Teriyaki Grilled Chicken and Pineapple

Serves 4

Plates: Grill
Position: Fully open
Selector: Grill/ Panini

4 tbsp soy sauce
3 tbsp rice vinegar
2 tbsp dry or medium dry sherry
2 tbsp brown sugar, packed
3cm piece fresh ginger, peeled and grated
700g boneless, skinless chicken breasts
8 slices pineapple

- Preheat the grill plates on High.
- Place the soy sauce, rice vinegar, sherry, sugar and ginger in a bowl and mix together well to make a marinade.
- Pour half the marinade over the chicken and leave to marinate for 20-30 minutes. Pour the remaining half over the pineapple slices and marinate for 20-30 minutes.
- Drain the pineapple, and reserve the marinade in a sauce pan.
- When ready, grill the pineapple slices for 2-3 minutes on each side. Remove, cover loosely on a serving plate and keep warm.
- Drain the chicken and add the marinade to the saucepan and bring to the boil. Reduce the heat to low and simmer until the chicken is ready. Arrange the chicken on the grill and cook for 5-6 minutes on each side or until thoroughly cooked and the juices run clear.
- Transfer to a warm plate, pour the simmered reserved sauce over the chicken and serve with the pineapple and rice.

Grilled Bananas with Vanilla Yoghurt Cream

Serves 4

Plates: Grill
Position: Fully open
Selector: Grill/Panini

175ml low fat yoghurt
2 tbsp brown sugar
1 tsp vanilla extract
75ml double cream
4 medium bananas
2 tbsp unsalted butter, melted
1-2 tbsp crystallised ginger

- Place the yoghurt, sugar and vanilla in a medium bowl. Whisk together until smooth. Whip the cream until stiff peaks form, fold into the yoghurt mixture and refrigerate until ready to use.
- Slice the bananas diagonally into 2cm slices, the longer the better.
- Place in a bowl and drizzle with melted butter, toss very gently to coat evenly.
- Preheat the grill plates on Medium-High. When ready, arrange the bananas evenly spaced on both sides of the grill.
- Grill for 2-3 minutes on each side. Arrange in 4 dishes and top with vanilla yogurt cream. Sprinkle with candied ginger to serve.

Breakfast Pancakes with Maple Syrup

Makes 8 Pancakes

Plates: Griddle
Position: Fully Open
Selector: Griddle

225g Self Raising flour, sifted
Pinch of salt
1 tbsp caster sugar
450ml milk
2 medium eggs
25g butter, melted

To serve:
Maple syrup
150g blueberries

- Preheat the griddle plates on 200°C.
- Place the flour, salt and sugar into a mixing bowl and combine.
- In a separate bowl, mix together the eggs and butter. Pour into the flour mixture and whisk together. Gradually add the milk whilst whisking until combined.
- Using 3 tbsp of the mixture per pancake, pour individual pancakes onto the griddle plate, evenly spacing them. Add a sprinkling of blueberries to each pancake once they are poured on the griddle plates. This will prevent them from bursting during cooking. Cook on one side until browned and then flip over and cook until browned on the other side.
- Serve hot drizzled with maple syrup and a sprinkling of blueberries.

Blueberry Oat Buttermilk Pancakes

Makes 16 pancakes

Plates: Griddle
Position: Fully Open
Selector: Griddle

170g blueberries (fresh or frozen)
110g plain flour
115g rolled oats
35g wholemeal flour
55g brown sugar
1 tsp baking soda
½ tsp salt
460-500mls buttermilk
2 large eggs, lightly beaten
3 tbsp vegetable oil

- Preheat the griddle plates on 200°C.
- Put the blueberries into a small bowl. Sprinkle with 1 tablespoon of the flour and toss to coat; reserve.
- Put the remaining flour, oats, wholemeal flour, brown sugar (break up any lumps), baking soda, and salt into a medium bowl; stir with a whisk. Put the buttermilk, eggs and oil into a small bowl; stir.
- Add the liquid mixture to the dry ingredients and stir with a whisk until blended. Gently fold in the blueberries.
- Drop the batter onto the griddle plates, using a quarter of a cup measure. Cook the pancakes for 3 to 3 1/2 minutes. When pancakes are bubbling on the top, turn and cook for an additional 2 1/2 to 3 minutes. Blueberry Oat Pancakes are best served hot. Pancakes can be kept warm by placing them on a rack on a baking sheet in a low (100°C) oven while cooking the remainder. Serve with maple syrup and butter as desired.

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